

## **Food Facility Inspection Report**

	a Dept of Health/Of	fice of Food Pro	tection	No	. of Risk Factor/Ir	tervention Violations		Date	01/16/2019
555 S. 43rd St., www.phila.gov/health/foodprotection/foodsafetyreports.html			No. of Rep	No. of Repeat Risk Factor/Intervention Violation			Time In	10:55 AM	
ww.phila.g	gov/health/foodpro	tection/foodsafe	tyreports.html		Nu	mber of Corrections	1	Time Out	01:45 PM
Food Facility Chipotle Mexican Grill Licensee Chipotle Mexican Grill of Colorado, LLC		Address 3925 WALNUT ST 19104  Corporate Officer Steve Ellis		Telephone (215) 222-0632		Establishment Type Restaurant: Eat-In  Purpose of Inspection Reinspection		District 3	
								Inspection Reinspection	
	FOO	DBORNE ILLNI	ESS RISK FAC	TORS AND PU	BLIC HEALT	H INTERVENTION	ONS		
lt	em/Location	Temp	Item/L	ocation	Temp	Item/L	ocation		Temp
Beef / Hot-Hold Unit Corn / Cold-Hold Unit /		165.0 ° F	Chicken / F	lot-Hold Unit	149.0 ° F	Chicken / Walk-In Cooler		34.0 ° F	
		36.0 ° F	Guacamole /	Cold-Hold Unit	39.0 ° F	Salad / Co	Salad / Cold-Hold Unit		39.0 ° I
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	1		1			1			
	1								
	1			1			I		
	1			1			/		
			(F	ood Disposal					
		Food Types			Volume	Unit		Pou	nds
		OE	SERVATIONS	AND CORREC	TIVE ACTIO	NS			
Item Number		Viola	tions cited in this r	eport must be corre	ected within the	time frames below.			
35	Violation of Code: [46	6.282] Working bulk	c food ingredient s	torage containers a	re not labeled v	vith the common nar	ne of the	e food. New	Violation.
	Violation of Code: [44 Roaches (nymphs, w	hite roach observe throughout establis	d, small to large si	ze roaches observe	ed) observed in		ewashing	g area.	
36	surfaces are stored i								
36	Potential rodent harb pipe, roaches observ	orage areas inside red coming from mo	etal beam (located	on top of base cov	ing) under three	compartment sink.	New Vi	eel wool use	d to caulk
36 45	surfaces are stored in Potential rodent harb	orage areas inside red coming from mo	etal beam (located	on top of base cov	ing) under three	compartment sink.	New Vi	eel wool use	d to caulk
	Potential rodent harb pipe, roaches observ Violation of Code: [40]	oorage areas inside red coming from mo 6.672] Cutting boar	etal beam (located ds observed with o	on top of base cov deep scratches and	ing) under three	e compartment sink.	New Vi	eel wool use	d to caulk
45	Potential rodent harb pipe, roaches observ Violation of Code: [40 Violation.	oorage areas inside red coming from mo 6.672] Cutting boar	etal beam (located ds observed with o	on top of base cov deep scratches and	ing) under three	e compartment sink.	New Vi	eel wool use	d to caulk
45 53 Remarks Summary	Potential rodent harb pipe, roaches observ Violation of Code: [40 Violation.	orage areas inside red coming from mo 6.672] Cutting boar 6.921] Low grout of the hazards observerations immediately aid and the establis	etal beam (located ds observed with observed between fleed during this inspection). The establishment is approved	deep scratches and loor tiles in wareway ection, the established cannot operate for by the Departmen	scoring not allo shing/prep area hment has beer for a minimum of t to resume ope	e compartment sink.  bwing for effective class.  New Violation.  i issued a Cease Operation of the series of the s	New Vi	eel wool use olation. and sanitizing order and m	d to caulk . Repeat
45 53 Remarks Summary Statements ou are requiolations mandings	Potential rodent harb pipe, roaches observed Violation of Code: [44] Violation of Code: [44]  Due to imminent head discontinue food ope the required fee is page 1.	corage areas inside red coming from mo 6.672] Cutting boar 6.921] Low grout of the hazards observed and the establis for a re-inspection of your heal to these orders	etal beam (located ds observed with observed between floor the concept of the con	ection, the establish to cannot operate for by the Department have been correct ode to correct the ther legal action.	scoring not allow shing/prep area minimum of to resume operated and the fee eviolations list Reinstatemen	e compartment sink.  bwing for effective class.  New Violation.  i issued a Cease Opf 48 hours. The estallations. Please contractions. Please contractions been paid.  ed as noted above to f a revoked heal	New Vieaning a serations ablishme act the Seration fact the Seration for t	eel wool use olation. and sanitizing order and m ant cannot ope Sanitarian at	nust erate until the phone rect thes
45 53 Remarks Summary Statements ou are requiolations manding fanother lice	Potential rodent harb pipe, roaches observed Violation of Code: [44 Violation.]  Violation of Code: [44 Violation.]  Due to imminent head discontinue food open the required fee is paramber listed below aired under Section fay result in the revocense fee. An appear	orage areas inside red coming from mo 6.672] Cutting boar 6.921] Low grout of the hazards observed and the establis for a re-inspection of your hear 19102-1617	etal beam (located ds observed with observed between floorer de during this insperved between the etallishme hment is approved once the violations delphia Health Colth license and of may be made to	ection, the establish to cannot operate for have been correct the ther legal action.	scoring not allow shing/prep area minimum of to resume operated and the fee eviolations list Reinstatemen	e compartment sink.  bwing for effective class.  New Violation.  i issued a Cease Opf 48 hours. The estallations. Please contractions. Please contractions been paid.  ed as noted above to f a revoked heal	erations ablishme act the Se. Your fith licensicipal S	eel wool use olation. and sanitizing order and m ant cannot ope Sanitarian at	nust erate until the phone rect thes



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ww.phila.gov/health/foodpro	tection/foodsafetyreports.h	tml				Number of Correcti	ons	1	Time Out	01:45	P
ood Facility nipotle Mexican Grill	Address 3925 WALNUT ST 19104		<b>Telephone</b> (215) 222-0632			Establishment Type Restaurant: Eat-In			District 3	Sub 1	
icensee nipotle Mexican Grill of Colorado, LLC	Corporate Officer Steve Ellis					Purpose of Inspection	ction		Inspection Reinspection		
FOC	DBORNE ILLNESS RISK	FACTO	RS AND	PUE	BLIC HE	ALTH INTERVE	NTION	IS			***************************************
IN=in compliance OUT=not	in compliance N/O=not observed	N/A=not a	pplicable		CO	S=corrected on-site of	during ins	spection	n R=repeat	violation	1
ompliance Status		COS R		nplia	nce Statu					COS	
	ation of Knowledge					tially Hazardous F	ood Tir	me/Ter	mperature		
Certification by accredite	d program, compliance with Code,		16	IÑ		oking time & tempera					Т
or correct responses			17	IN		neating procedures for		olding			
	oloyee Health		18	IN		oling time & tempera					$\perp$
<ul> <li>IN Management awareness</li> <li>IN Proper use of reporting;</li> </ul>			19	IN IN		t holding temperature ld holding temperatu				+	+
			21	IN		te marking & disposi					┿
4 N Proper eating, tasting, dr	ygienic Practices		22	IN		public health control		lures &	record		t
5 IN No discharge from eyes,	nose and mouth					Consumer					
	ntamination by Hazards		23	IN	Consume	r advisory provided for			cooked foods	3	T
IN Hands clean & properly						Highly Suscepti	ible Pop	pulatio	n		
No bare hand contact wit	th RTE foods or approved		24	IN	Pasteurize	ed foods used; prohil		ds not	offered		
alternate method properl						Chen					
	facilities supplied & accessible		25	IN		tives: approved & pr					
	roved Source		26	IN		stances properly ider					L
9 IN Food obtained from appr 10 IN Food received at proper			_			onformance with A				_	-
1 IN Food in good condition, s			27	IN	plan	ce with variance, spe	ecialized	proces	ss, & HACCP		
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